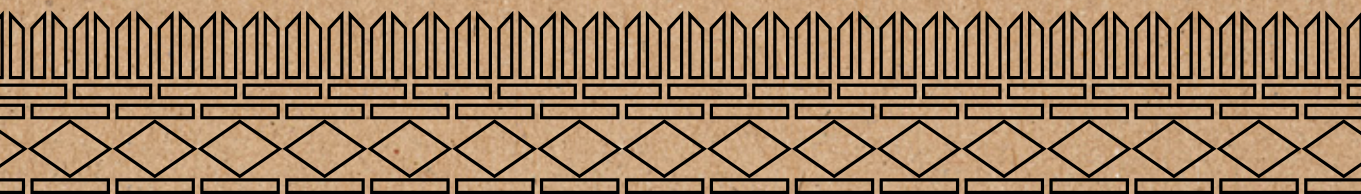




JUNGLE FISH





ENTRÉES

Soup of the Week 110

Please ask our staff for details

Fish Gohu 120

Fish ceviche ternate style with lime juice, watermelon, chili, served on the cracker "rempeyek"

Fish and Chips 120

Served with green pea purée and tartar sauce

Corn Fritter 65

Avocado, tomato salsa, feta cheese, rucola, crispy bacon, balsamic glaze

Chicken Parmesan Ball 105

Breaded minced chicken, parmesan tuile, mornay sauce

Grilled Korean Baby Octopus 115

Octopus marinated in gochujang with chimichurri, grilled cherry tomatoes, watermelon salsa

SALAD

Greek Salad 150

Cucumber, cherry tomatoes, olives, capers, feta cheese, and parsley on white bean hummus, served with pita bread

Grilled Calamari Salad 125

Grilled squid, pomelo, lemongrass, coriander, mint leaves, cucumber, crispy shallots, red chili nam jim sauce

Sesame Crusted Tuna 150

Seared tuna coated in sesame seeds, served with wakame, edamame, pickled cucumber, and citrus ponzu

Burrata Salad 185

Heirloom tomato, compressed strawberry, micro bread, red vein sorrel, soy balsamic dressing

Tempe Salad 105

Fried tempeh, "belimbing wuluh", avocado, mango, mesclun, "kecombrang", sweet chili dressing

Grilled Halloumi Salad 160

Crumbled cauliflower, pickled beetroot, edamame, roasted cherry tomatoes, mixed greens, and balsamic dressing

Chickpea Green Salad 120

Mixed green salad, cherry tomatoes, avocado, carrot, red onion, roasted chickpeas, smoked paprika dressing

Classic Green Salad 110

Baby romaine, cherry tomatoes, kalamata olives, capers, cucumber, and carrot, tossed with lemon dressing

MAIN COURSE

Caesar Chicken Breast 155

Sous-vide chicken breast, baby romaine, roasted cherry tomatoes, grana padano, crispy bacon, chicken jus

Grilled Prawn 255

Grilled tiger prawn with tempeh crumble, kale, potatoes, and peanut curry sauce

Crab Laksa 165

Softshell crab, udon noodles, cucumber, laksa broth, poached egg

Pan-seared Barramundi 210

"Kemangi" pesto, "kenari" nut crumble, preserved lemon, grilled broccoli, potato chips

Roasted Salmon 250

Roasted salmon with cherry tomatoes, baby potatoes, zucchini, spinach, and chimichurri

Chicken Tikka Masala 185

Grilled marinated chicken leg with tikka gravy, served with sweet onion salad, basmati rice, and cucumber raita on the side

Fried Peking Duck Leg 210

Peking duck leg marinated for 12 hours in balinese "base gede", confit for 5 hours, served with steamed rice, balinese curried long beans, spice crumble, and assorted "sambal"

BBQ Pork Ribs "Lalah Manis" 500 G 240

Inspired by the famous sate "lalah manis", which translates to sweet and spicy, the ribs are marinated overnight with our special rub and slow-braised for 4 hours before grilling. Served with curried cassava leaves assorted "sambal" and steam rice

Native Spiced Coconut Curry 240

Coconut-based stew with vegetables, served with steamed rice, "melinjo" cracker, and "sambal ulek".

Vegetarian / Chicken / Seafood 110/130/150



MAIN COURSE

Nasi Goreng Kampung

Our signature style fried rice with aromatic garlic and chili paste, served with "melinjo" crackers, mixed pickled vegetables, and "sambal ulek"

Vegetarian / Chicken / Seafood **110/130/150**

Beef Rawon **325**

Beef short rib braised in "kluwek" broth, with bean sprouts, carrots, salted egg, served with "melinjo" cracker and "sambal"

STEAK

Angus Tenderloin 200 G **650**

Angus Rib Eye 300 G **850**

Marinated and grilled over hot charcoal, served with green salad and hand-cut fries

Pepper jus / Bernaise / BBQ sauce

PASTA *(Gluten-free pasta available)*

Spaghetti Alla Ragu **170**

Minced beef, braised in tomato sauce, grilled patty, grated parmigiano and basil oil

Linguine Puttanesca **130**

Classic aromatic tomato sauce with garlic, chili, olives, capers, grated parmigiano and basil

Tagliatelle Al Funghi **120**

Homemade pasta with mixed mushrooms, confit cherry tomatoes, mushroom broth, grated parmigiano, and basil oil

Pappardelle Alla Scoglio **175**

Homemade black pappardelle pasta, crab meat, prawns, calamari, saffron broth, grated Parmigiano, and micro basil

Spaghetti Aglio Olio **120**

Classic garlic and chili sauce, parsley and basil oil, topped with grated parmigiano

Gnocchi Sorrentina **140**

Potato dumplings, tomato sauce, mozzarella, basil, parmigiano

Spaghetti Frutti Di Mare **175**

Spaghetti with seafood in a creamy tomato sauce

BURGERS & SANDWICHES

Classic Cheese Burger **175**

House-ground 180 g patty crafted from imported Australian beef rump, pickled onion, homemade sauce, cheddar cheese, served with fries and green salad

Extra Topping Burger **30**

Egg

Salami

Cheese (Mozzarella / Feta / Cheddar)

Bacon

Additional Double Stacked Patty **80**

Veggie Burger **120**

Organic quinoa tempeh patty glazed with yeast garum, dill cucumber, tomato, lettuce, homemade sauce, served with fries and green salad

Salmon Sando **175**

Salmon nuggets coated with koji flour, layered in soft white bread, accompanied by japanese katsu sauce, served with cabbage slaw and hand-cut fries

Burrata Panino **165**

Ciabatta bread, sundried tomatoes, arugula, prosciutto, and burrata, served with french fries

SIDE DISH

French fries **55** Steamed rice **35**

Mashed potato **55** Extra tuna 100 g **75**

Grilled vegetables **50** Extra chicken 120 g **60**

Green salad **50**



Scan for
menu photos



VEGAN MENU

<i>SALAD & ENTRÉE</i>		<i>DESSERT</i>	
Vietnamese Rice Paper Rolls	60	Black Rice Pudding	90
Classic vietnamese vegetarian rice paper rolls with sweet chili sauce		Sticky black rice with jackfruit, coconut sorbet, pandan coconut sauce	
Gobi Manchurian	80	Ice Kopyor	90
Deep-fried cauliflower, mix with green edamame, sprouts, avocado, sesame seeds, and toss in a sweet and sour dressing		Coconut granita, coconut sorbet, strawberry bubbles and palm sugar sauce	
Tofu Dumpling	85	Carrot Cake	90
Tofu, mushrooms, carrots, and cabbage wrapped in dumpling skins, served with peanut red curry sauce		Served with walnuts, candied orange, cinnamon powder	
Falafel	95		
Falafel with beet hummus, quinoa, watercress, and tahini dressing			
Potato Green Bean Salad	90		
Boiled baby potatoes, baby gem lettuce, snow peas, rice puffs, and tangy miso dressing			

MAIN COURSE

Pasta Carbonara	145	Hearty Buddha Bowl	145
Spaghetti in a creamy cashew sauce with shimeji mushrooms and smoked paprika		Roasted pumpkin, chickpeas beetroot hummus, tempeh, toasted chickpeas, quinoa, avocado, and vegan coconut yogurt dressing	
Baked Moussaka	135	Tofu Curry	120
Layered vegetables with vegetable ragout, béchamel, and topped with vegan cheese		A coconut-based stew with tofu and vegetables, served with steamed rice	
Tempeh Burger	125	Cauliflower Steak	120
Caramelized tempeh, chipotle raspberry sauce, vegan mayo, avocado, tomato, lettuce, and coleslaw served with hand-cut fries		Chargrilled cauliflower, green beans, baby potatoes, salsa verde, watercress	



PIZZA

Margherita 	115
Tomato sauce, mozzarella, basil	
Diavola  	150
Tomato sauce, mozzarella, soppressata, caramelized onion, chili, oregano	
Contadino	150
Cream, spicy beef sausage, roasted potato, sliced mushrooms, mozzarella	
Frutti de Mare 	145
Tomato sauce, prawns, squid, barramundi, mozzarella, basil	
Quattro Formaggi 	135
Crème fraiche, cheddar, ricotta, parmesan, mozzarella	
Capricciosa 	150
Tomato sauce, mozzarella, mushroom, olive, artichokes, rucola and ham	
Prosciutto 	155
Tomato sauce, mozzarella, rucola, prosciutto, pesto, stracciatella	
Chicken Pesto 	125
Cream, pesto, mozzarella, spiced chicken, onion, broccoli, parmesan	
Spicy Salami 	150
Tomato sauce, mozzarella, beef salami, cherry tomatoes, pickled red onions, rucola, chili oil	
Vegetarian 	115
Tomato sauce, mozzarella, mushrooms, eggplant, capsicum, kalamata olives, marinated zucchini	

Extra Topping Pizza

15 _____	30 _____
Cheese	Fried egg
Jalapeños	Bacon
Tomato	Artichoke
Bell pepper	
Onion	
Eggplant	60 _____
Olives	Pepperoni
Pineapple	Prosciutto
Mushrooms	Beef sausage
	Chicken
	Burrata
	Stracciatella

KID'S MENU 12 Years and Under

LUNCH and DINNER

Chicken Parmigiano Stick	90
Crispy chicken fingers with mozzarella and tomato sauce	
Kid's Burger	90
Junior cheeseburger with french fries	
Mac and Cheese	90
Macaroni with béchamel sauce, cheddar, and mozzarella	
Steamed Fish	90
130 g of steamed fish served with mixed vegetables and broth	

DESSERT

Berries Cheesecake 	135
New york-style baked cheesecake with berries compote and vanilla cream sauce	
Valrhona Chocolate Fondant 	170
Chocolate cake, chocolate crumble, preserved strawberries, meringue, berry gelée, vanilla gelato	
Strawberry Lemongrass Brulee 	115
Lemongrass-infused cream custard, strawberry relish and broth, strawberry sorbet, caramelized rice puff	
Tropical Panna Cotta	135
Coconut panna cotta, passion fruit curd, mango gel, coconut sago, caramelized pineapple	
Cascade Cake	115
Layers of almond sponge with espresso, mascarpone, boba, hazelnut gelato, and crème anglaise	



Scan for menu photos



ICE CREAM

Banana Split

95

Vanilla gelato, chocolate gelato, strawberry sorbet, whipped cream, peanuts, strawberry syrup, chocolate syrup, cherry

Tropical Fiesta

115

Mango sorbet, passion fruit sorbet, coconut sorbet, mango, pineapple, dragon fruit, gummy bears, caramel syrup, coconut flakes, sprinkles

Minty Chocolate Crunch

105

Mint chocolate gelato, chocolate gelato, vanilla gelato, oreo cookie crumbles, marshmallows, M&Ms, chocolate chips, choco crunch

Nutty Chocolate Paradise

105

Chocolate gelato, vanilla gelato, hazelnut gelato, oreo cookie crumbles, M&Ms, chocolate chips, chopped roasted hazelnuts, choco crunch

Delight Sundae

95

Vanilla gelato, passion fruit sorbet, strawberry sorbet, strawberry, banana, chopped roasted hazelnuts, marshmallows, sprinkles

Exotic Jungle Bliss

95

Coconut sorbet, mango sorbet, strawberry sorbet, strawberry, mango, coconut flakes, marshmallows, caramel syrup, sprinkles

GELATO (1/2/3 scoops)

35 | 60 | 80

Chocolate

Vanilla

Hazelnut

Mint Choco

SORBET (1/2/3 scoops)

35 | 60 | 80

Mango

Passion Fruit

Strawberry

Coconut



Recommended



Pork



Chili



Vegetarian



Nuts



Vegan

Prices are in thousand IDR and subject to 21% government tax and service charge


WATERS & SOFT DRINKS

Equil Natural	380ml / 760ml	45/65
Equil Sparkling	380ml / 760ml	50/65
Soft Drink		45

COFFEE & TEA

Espresso		35
Double Espresso		40
Long Black		40
Americano		40
Hot / Iced Cappuccino		45/50
Hot / Iced Latte		45/50
Hot / Iced Chocolate		40/45
Masala Latte		50
Bali Coffee		40
Option for milk substitution (Soy milk, Coconut milk, Oat milk, Almond milk)		15
Brewed Hot Tea (Minty Breeze, Earl Grey, English Breakfast, Chamomile Mint, Masala Chai, Sencha Green)		45
House-made Ice Tea (Lychee, Lemongrass & Ginger, Lemon)		40

FRESH JUICES

Orange		60
Mango		60
Watermelon		60
Pineapple		60
Dragon Fruit		60
Mixed Juice		65
Fresh Coconut		55

DETOX
75
Beet Healer

Beetroot, carrot juice, green apple, ginger, lemon juice, honey

Carrot Cleanser

Carrot juice, ginger, green apple

Jungle Green

Kale, green apple, cucumber, lemon juice, honey

MOCKTAIL & SMOOTHIES **65**
Lemon Julep

Lemon chunks, palm sugar, orange juice, passion fruit pulp

Tropical Kombucha

Ginger kombucha, citrus juice, mango jam, fresh chili

Dragon Berry

Fresh dragon fruit, orange juice, blueberry mixture, lime & ginger

Salty Eclipse

Cranberry shrub, cranberry juice, lemon juice, rosemary syrup

Ginger Berries

Mixed berries, ginger juice, lemon juice, almond syrup, cranberry juice

King Apple Pie

Homemade apple jam, cinnamon powder, rosella cordial, lemon juice, apple juice

Banana Cooler

Banana, honey, passion fruit, orange juice, natural yogurt

Pink Panther

Dragon fruit, banana, honey and coconut milk

SANGRIA *by Glass/Jug* **140/550**
Red Sangria

Jackfruit liqueur, orange & lemon chunks, vanilla syrup, citrus juice, red wine

White Sangria

Jackfruit liqueur, orange & lemon chunks, almond syrup, citrus juice, white wine



Scan for
menu photos



BEERS

Prost Bottle 330 ml	55
San Miguel Light / Palé 330 ml	65
König Ludwig Weissbier 500 ml	95
Guinness 325 ml	75
Corona 335 ml	95

HARD SELTZER

Bali Sip Mango	95
Bali Sip Pineapple	95
Bali Sip Lemonade	85
Bali Sip Mojito	85

CLASSIC COCKTAILS 150

Classic Martini

Dry gin, Martini Extra Dry, olive

Aperol Spritz

Aperol, prosecco, soda

Bloody Mary

Vodka, tomato juice, Lea & Perrins, Tabasco, lime juice, celery salt

Classic Mojito

White rum, lime juice, simple syrup, mint, soda

Classic Margarita

Tequila, triple sec, lime juice

Piña Colada

White rum, pineapple juice, coconut syrup, coconut cream

Daiquiri

White rum, lime juice, simple syrup

Espresso Martini

Vodka, Kahlúa, espresso

Whiskey Sour

Bourbon whiskey, lime juice, simple syrup, egg white, Angostura bitters

SIGNATURE COCKTAILS 140

Mango Madness

Vodka, lime juice, passion fruit purée, mango jam, simple syrup

Tiramisu Martini

Vodka, coffee liqueur, espresso, baileys

Jungle Paradise

Dry gin, kiwi mixtura, lemon juice, sliced cucumber, rosemary syrup, tonic water

Ginger Grass

Dry gin, lemongrass & ginger syrup, citrus juice, mint leaf, passion fruit foam

Orange Splash

Tequila, passion fruit purée, lemon juice, triple sec, orange marmalade

Conchita

Tequila, lime juice, chili, ginger juice, vanilla syrup

Tropicolada

White rum infused with pandan, jackfruit liqueur, pineapple juice, coconut cream, coconut syrup

Purple Lover

White rum, blueberry mixtura, dragon fruit, lime juice, ginger, soda water

Tropical Berries

Bourbon whiskey, raspberry jam, raspberry syrup, lime juice, passion fruit foam



Scan for
menu photos



VODKA

Glass (45ml) | Bottle

Smirnoff	120 1200
Absolute Blue	140 1750
Grey Goose	170 2800
Belvedere	190 2900

RUM

Glass (45ml) | Bottle

Captain Morgan White	120 1200
Bacardi light	120 1200
Captain Morgan Spiced	120 1200

GIN

Glass (45ml) | Bottle

Gordons Dry	120 1200
Beefeater	120 1500
Tanqueray London Dry	160 2100
Bombay Sapphire	160 2100
Roku	190 2900
Hendriks	190 2900

TEQUILA

Glass (45ml) | Bottle

Jose Cuervo Especial	130 2000
Jose Cuervo Traditional	180 2700

WHISKEY

Glass (45ml) | Bottle

Jim Beam	140 1900
Bulleit Bourbons	180 2400
Chivas Regal 12	200 3200
Lagavulin 16	380
Macallan 12 Double Cask	430

APPERITIF

Glass (45ml) | Bottle

Aperol	120 1350
Martini Rosso	120 1500
Martini bianco	120 1500
Martini Extra dry	120 1600
Campari	140 2100

APPERITIF

Glass (45ml) | Bottle

Baileys	130 1550
Kahlua	140 2100